

# THE BLAIRMORE ENTERPRISE

VOL. III, NO. 5

BLAIRMORE, ALBERTA, THURSDAY, FEBRUARY 2, 1911.

\$2.00 YEARLY

BLAIRMORE, ALBERTA: THE EL DORADO OF THE GOLDEN WEST

## THE CASH STORE

PHONE 13

A Few of Our Prices are

FLOUR: Five Roses, 98 lb \$3.50	Tomatoes, Trianna brand 15c
Robinhood, 98 lb \$3.50	French Peas..... 12 1/2c
St. Charles Cream..... 10c	Dried Peas..... 25c
Creamery Butter, 3 lbs. \$1.00	White Onions, 1 lb bottle 30c
Force, per package..... 15c	White's Mixed, 1 lb bottle 20c
Corn Flakes..... 10c	Clover Leaf Salmon, red, 20c
Cream of Wheat..... 20c	Thiele Brand "large" 12 1/2c
Orange Maize, large, 2 for 45c	Table Salt, 4 bags for 25c
Puffed Rice, per package 12 1/2c	Toilet Soap, 6 cakes for 25c
Magic Baking Powder 12oz 20c	Royal Crow Soap, carton 22 1/2c
" " " 5c, 1.15	Sunlight Soap, 20 cakes \$1.00
" " " 12oz 40c	
Dr. Price's "do" 5c, 2.10	

Pay Day will soon be here. Keep back \$30.00 and buy your groceries for the following month at The Cash Store. No worry. No disputes. The cash buyer is an independent buyer. No obligations to anyone. Many people are feeling 'cheery' over the

NEW WAY OF DEALING. — YOU TRY IT.

## CASH STORE

BLAIRMORE ALBERTA

### Blairmore Liquor Store

THE LIQUOR STORE OF QUALITY

WE  
CARRY  
THE  
BEST

wines and liquors and they possess purity and deliciousness of flavor that is highly satisfactory.

Prepare for the Holiday Season.



WINE AND LIQUORS are the kind you should serve. They'll please everyone who appreciates quality and smoothness in taste. Place your order now, delivery will be made immediately.

Phone Your Orders To No. 45 and You Can Depend on Prompt Delivery.

M. Rosse

Proprietor

## WEST CANADIAN COLLIERIES LIMITED

Belgian Coke Ovens, of the

Bernard Type, in use at Lille.

### Miners of

STEAM  
COKING  
AND  
DOMESTIC COAL

MINES AT BLAIRMORE, LILLE AND BELLEVUE  
HEAD OFFICE AT

BLAIRMORE - - ALT.

## WE DO GOOD JOB WORK

Prompt  
Service.Best  
Attention

PHONE 11.

P.O. BOX 'E'

## IMPORTANT MATTER

Discussed at Special Meeting of  
Board of Trade Held on  
Monday Night.

### INCORPORATION OF BLAIRMORE

Is a Live Topic—Gaining Popular  
Support—Many Arguments  
Advanced in Its Favor

A special meeting of the Blairmore Board of Trade was held in the Union Bank building on Monday evening last. There were present: President R. W. Coulthard, T. B. George, Secretary, W. A. Beebe, H. E. Lyon, I. Loughhead, D. C. Drain, J. Menard, J. G. Smith, Louis Dutil, J. Montalbetti, Archie McLeod, J. A. MacDonald and J. D. S. Barrett.

The first business to be brought forward was the matter of another and larger meeting place. The Board decided that because of the increase in membership, their present quarters were not large enough. Further, the Board of Trade thought that they needed a room of which they could have exclusive rights so that it might be used by them as an advertising medium as well as for their regular meetings and for other purposes. Still further, some of the members thought that the Board should erect a suitable meeting place of their own and call it the Board of Trade building. And still further, it was moved by L. Dutil, seconded by J. A. MacDonald that the Board of Trade advertise for tenders for a building suitable for their purposes and to be occupied by them for six months, by which time, it was thought by some, a new fire hall and council chamber would be completed and the Board of Trade may be permitted to hold their meetings there. Carried.

The most important business to come before the meeting was that of incorporating Blairmore into a town. This subject took up considerable time and nearly every person present had something to say either for or against it. The first to give vent to his feelings was D. C. Drain, proprietor of the Blairmore hotel. He was in favor of incorporating Blairmore into a town. He thought that it was the very best thing that Blairmore could do.

H. E. Lyon said that he had not given the matter sufficient thought to be able to express an opinion. He wanted to hear what others had to say. He thought that figures regarding the running expenses and the rate of taxes of some of the incorporated towns in this district would be very valuable to the Board, and he wished especially, to hear from any present who may have such.

J. D. S. Barrett produced figures which showed that the towns of Coleman and Pincher Creek were benefited by incorporation. He said that incorporation did not necessarily mean an increase in taxes. The school and town taxes of Pincher Creek, although that town had been incorporated about seven or eight years, were only two mills more than that of Blairmore, and Coleman's school

## PUBLIC MEETING

A public meeting will be held in the Mercantile hall on Monday evening, February 13th, for the purpose of considering the advisability of taking the census of Blairmore with a view to incorporating Blairmore into a town.

### Death of William Mills

The death of William Mills, ex-mayor of Renfrew, and father of Mrs. H. E. Lyon, of Blairmore, took place at Denver, Col., on the 25th ult. Mr. Mills left his home at Renfrew, on January 18th, for Denver and his death occurred unexpectedly at St. Luke's hospital. Mr. Mills was well known to Blairmore people, having visited here annually for the past several years and his sudden demise will be received with regret by a large number of our citizens.

and town taxes were four-and-a-half mills less than our own. He thought that incorporating Blairmore was a step towards progress. The town needed many improvements but was unable to get them because of insufficient funds. If we were incorporated our borrowing powers would be greatly increased and funds sufficiently large to make the necessary improvements would be available, and the value of property would then be greatly enhanced.

R. W. Coulthard, general manager of the West Canadian Collieries, thought that the time for incorporating Blairmore into a town had not yet arrived. He was in favor of incorporation if introduced at the proper time. We are just getting a good start, and incorporation would probably retard our progress. He informed the Board that several capitalists had their attention turned in this direction and he was of the opinion that new industries would be opened up in Blairmore if incorporation were delayed another year. To establish in an unincorporated town, where they would be practically exempt from taxes for a while, at least, would, he thought, be a great inducement to those concerns. If we incorporated this town we may be so doing delay the establishing of several large and important industries in Blairmore and we would consequently suffer.

J. G. Smith thought that new industries establishing in Blairmore after we are incorporated should be exempt from taxes for several years. He believed that incorporation would be a benefit to the place.

L. Dutil believed that Blairmore badly needed incorporation and that she should show herself progressive and be incorporated into a town without any unnecessary delay. He spoke for some time and gave many good reasons why Blairmore should be made a town.

It was moved by J. A. MacDonald, seconded by J. G. Smith that the board write to a number of incorporated towns in the Crow's Nest Pass for information regarding the benefits and otherwise accrued from incorporation. Carried.

No further business. Home is where love rules, unselfishness, tact and harmony exist.

## BLAIRMORE BOOMING

Building Will be Brisk This Year

—Will be Even Better  
Than Last Year

M. ROSSE WILL BUILD HERE

Will Erect Large Brick Building  
on Victoria St.—Another  
Business Opening

If present reports are to be taken into account, the building boom in Blairmore during 1911 will even exceed that of the past year, which is saying a great deal when we consider that over two hundred creditable residences and nine large business buildings were erected here during 1910.

The latest building in the business section decided on is that of M. Rosse's which will be erected on Victoria Street, between Seventh and Eighth avenue, where the Great West restaurant now is. It will be a brick structure, 80 feet long, 25 feet wide, two stories and will have full size basement. It will cost \$10,000.

The ground floor will be used as a general store while the upstairs will be used for a hall or will be made into offices. This will be a fire proof building, will be steam heated, will have electric lights, water sewerage and will be fully modern and up-to-date in every particular.

Work on tearing down the old restaurant will be commenced as soon as the frost is out of the ground and work on the new brick building will immediately follow.

### Blairmore Council Report

On account of being pressed for space we were unable to publish in our last week's issue a statement of the work done by last year's town council, which did more for the benefit of Blairmore and which made more general improvements than any previous council.

The building of a bridge across the Old Man river, at the north end of Sixth Avenue, was badly needed and the council supplied a long-felt want when it erected that creditable and substantial structure.

The necessity of improving State Street, grading Victoria Street, building a bridge across the river on the Pelletier sub-division and the building of several culverts on the back streets will not be questioned.

The financial statement is as follows:

FINANCIAL STATEMENT	
Taxes collected.....	\$2,695.93
Arrears of Taxes.....	71.95
Poll Tax.....	592.00
Notes discounted.....	3,429.40
Licensed Shows.....	15.00
Licensed Liquor.....	40.00
Licensed Pool Room.....	20.00
Licensed Pedlars.....	60.00
Dog Tax.....	66.00
Tent disposed of.....	5.00
Outstanding cheques.....	5.50
Fines.....	15.00
Total Receipts.....	\$6,005.53

EXPENDITURES	
Official's salary.....	\$147.40
Int. on notes & notes disc'd.....	1147.70
Rebates in taxes.....	39.90
Paid on cemetery account.....	5.00
Stationery and Printing.....	29.00
Tools and equipment.....	354.58

Cross walks.....	76.54
Roads and Bridges.....	1554.47
Fuel.....	5.90
Advertisements.....	7.00
Health, small pox, diphtheria, etc., and other expenses therewith.....	942.92
Total Expenditures.....	\$4,307.71
Balance on hand.....	\$1,697.87
Total.....	\$6,005.58

### Home Sweet Home

Home is the dearest shelter from the cradle to the grave. Home is where the wife is neat and clean and the husband is sober and industrious, children respectful.

Home is a comfortable and necessary retreat and shelter for us in advanced age and if we do not plant it while young it will give us no shade when we grow old.

## Alberta Trading

COMPANY

High Class Family  
Crocers

Everything to eat,  
Nice and Fresh.

WE DON'T UNDER-  
SELL ON ONE ARTI-  
CLE AND OVER-  
CHARGE ON AN-  
OTHER.

We sell you everything  
at the right price.

Give us a trial and let us prove  
this to you.

Gales & Hamel  
TELEPHONE 147

Kali Block

Blairmore, - Alta

## W. A. Beebe

Real Estate  
and Insurance

Broker in Mines  
and  
Mining Stocks

Houses for sale or rent  
and rents collected.

Issuer of Marriage Licenses  
and Notary Public

VICTORIA STREET  
Blairmore, Alta.

## FRANK HOTEL

A. MANUEL, PROP.

Provides The Best Accommodation

Thoroughly First-Class  
in all respects

FRANK Alberta







## Home Course in Health Culture

### III.—Pure Food in the Home

By EUGENE L. FISK, M.D.  
Copyright, 1918, by American Press Association.

It should be remembered that hygiene, like charity, begins at home. It is proper to urge upon the government the enactment of pure food laws, and a thorough enforcement of the same, but the household government should also be vigilant in the matter of selecting foods and keeping them pure in the interval before they are eaten. It should also be borne in mind that pure food can be rendered poisonous by bad cooking and that the conditions under which food is eaten may render the finest materials either innocuous or positively harmful.

Food should be selected with due regard to the appetites and tastes of the family, so far as such tastes are nor-

thickly coated with grease, but an excess of fat spread out over the lining of the stomach retards the secretion of gastric juice.

#### Protection of Food.

The article of food most likely to be contaminated by disease germs is milk. The bureau of animal industry has formulated fifty rules for the guidance of milk dealers or dairymen. People who keep their own cows should do well to secure a set of these rules. It is important that they observe cleanliness and care in the handling of milk as well as proper treatment, housing and feeding of cows. Scrupulous care should be exercised in keeping clean all utensils in which milk is used. Milk from a doubtful source should be boiled or pasteurized before used. Milk preserved with formalin or other chemicals should not be used. Iceboxes should be regularly cleaned with hot soap-water solution or strong solution of soda. Ice often contains germs and spores which multiply as soon as they get in a warm temperature.

Food which may be exposed to contact with flies, insects, rats, mice, etc., as these pests often act as germ carriers. Nothing is so harrowing to the soul of a modern physician as a kitchen filled with buzzing flies while food is left standing around, inviting these germ carriers to alight and promenade.

Cats and dogs should not be allowed in the kitchen, and the less they are in the house the better. They are excellent germ carriers.

#### Food Adulterants.

Many food adulterants have little influence on health, except in so far as they substitute inert or unappetizing material for that which is nourishing and of appetizing flavor. Other adulterants, however, are directly injurious because of their chemical effect.

Some of the more common adulterants are as follows:

Milk.—Water has probably been used ever since there was a milkman; harmful by decreasing nutritious value. Various preservatives, as salicylic acid, formalin, boric acid, are also used and are injurious.

Butter.—Sometimes adulterated with other fats, which possibly render it less digestible.

Lard.—Cottonseed oil is the most commonly used adulterant.

Canned Vegetables.—Salts of copper and zinc are often used to impart a brilliant green color. The normal color for canned peas, beans, etc., is a dull yellowish green.

Spices.—Jamae, Elix-Aniline dyes are often used to give bright colors. Such preservatives are open to suspicion in exact proportion to the brilliancy of the coloring.

Olives.—Cottonseed oil is also used as boric acid, salicylic acid and benzoic acid.

Beer.—Salicylic acid.

Temperance Drinks.—Aniline dyes. Coffee.—Drugs, spices, prussic stones, coumarin, etc.

Meat.—Potassium nitrate, preservatives and adulterants are not prejudicial to health, but unless their use is known, they are dangerous.

Many of the foregoing matters, preservatives and adulterants are not prejudicial to health, but unless their use is known, they are dangerous.

Meat, poultry, game, fish and the numerous vegetables (peas, beans, lentils, etc.) are rich in protein.

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## GOOD OLD CREAMS.

### Formulas For Making Your Own

To make more of getting a cold cream in which there are no animal oils many women like to compound their own good old cream.

They often fail to get results from a good recipe by not understanding the art of compounding. All cold cream is made in the same way.

The fatty substances are put in a double boiler and melted, stirring constantly. When all are melted turn out in a bowl and stir, scraping down from sides.

The chief trouble comes in adding the extracts and aromatics, which must be added gradually when the fatty base is partially cool. Add first any perfumed waters, drop by drop, beating constantly with a silver fork, then all tinctures or extracts last of all. These go in drop by drop also.

A fat wire egg beater can be used for mixing anything that is meant of the mixture is being made, and one woman swears by a mayonnaise mixer for compounding her toilet creams.

Here is a recipe that can be used freely without fear of becoming bearded or fuzzy: Eight tablespoonfuls each of olive oil and rosewater, two tablespoonfuls each of white wax and spermaceti, a teaspoonful of tincture of benzoin.

Melt the oil, then add the wax and spermaceti, and when nearly cold from beating add the rosewater drop by drop, then the benzoin.

For cold cream of porcelain are nice to pack this cream in to stiffen. Keep in a cool place. Put in small jars, so that in use it does not get firm filled by constant cooling.

**Explant Receptacles.**  
Firm Explant.—Take two young eggplants, slice this in half and lay them in milk which you have seasoned with salt and pepper to taste; then dip each slice in flour, coating lightly, and fry in deep fat hot fat to toast the slices.

Stuffed Explant.—Choose four young, rather small eggplants, wipe with a damp cloth, cut in halves and scoop out all but a thin layer of the flesh adhering to the skin. Sprinkle the inside of the shells with salt and stand them, inverted, on a platter to drain. Meanwhile prepare the filling for the shells. Chop the scooped out meat quite fine; mix with three small onions minced fine and browned in butter. Cook until the mixture is well cooked out; then add a little minced parsley and a dozen button mushrooms chopped fine; then add an equal quantity of soft bread crumbs, season with taste with salt and pepper, remove from the fire and add the beaten yolks of two or three eggs. The filling should be moist and tender when done. Fill the shells and cover with buttered breadcrumbs and place in a hot oven to brown the crumbs nicely. Serve as soon as done.

**Explant Steamed and Fried.**—If the eggplant is well grown and a little old, steam for half an hour in its skin, drain and cool. Then cut in slices an inch thick. Soak the slices in salt water two hours, drain, dip in egg and fry in deep fat hot fat in fry in deep, hot fat until a nice brown.

**Explant With Scrambled Eggs and Tomatoes.**—Saute or brown slices of tender young eggplant; arrange on a hot platter and cover each slice with scrambled eggs and tomato pulp chopped fine. A few strips of sweet green pepper, scalded for five minutes, drained and stirred into the scrambled egg and tomato add an attractive touch of color as well as flavor.

**Broiled Explant.**—Pare the eggplant if large and cut in slices a quarter of an inch thick. Dust the slices with salt and pepper and bake them with melted butter or oil. Place in a wire broiler and broil over a clear fire until a nice brown on both sides. It will take about three minutes for each side. These may be served for a breakfast dish with garnish of crisp brown bacon chips or for luncheon with cold tomato catchup or sliced tomatoes.

**Potatoes O'Brien.**  
Cut four good sized pared potatoes into pieces one-third of an inch thick, let stand in ice water an hour or longer, then dry thoroughly. Fry in hot, deep fat for ten minutes and drain thoroughly. Melt one tablespoonful of butter in a frying pan. Add the potatoes, three sweet red peppers, cut in tiny squares, and half a teaspoonful of salt. Let cook ten minutes, turning them meanwhile. Serve in a hot dish.

**An Attractive Dessert.**  
Join together four sugar wafers with a little frosting, says Table Talk.

**SUGAR WAFER Cakes FILLED WITH ICE CREAM.**  
Serve on a dainty dish, fill with ice cream and top with whipped cream, as illustrated.

**To Have Your Back.**  
If in dreamwalking when cutting out, trimming up seams, etc., you will spread a shawl or other large piece of material on the floor it will catch all the threads and pieces and be washed up and shaken. It saves wear, and therefore, therefore your car set and back.

**Goldsmith Amended.**  
All fares the land to hastening a prey Where postage accumulates and letters decay.

**One or the Other.**  
"What state are you from?"  
"Michigan."

"What's your line, automobile or health food?"—Chicago Record-Herald.

**The Old Ruler Towed.**  
Roll on, thou stiff and dark old towed-roll.  
A hundred hands are wiped on each day.  
Thou bearest mystic records like a scroll  
And finger prints of all who passed thy way.

And were he those that said thou shouldst not stay,  
The New York traveling man who had thee hence,  
"Each his own towel—count not the expense!"  
The passenger, but thou still rollst thy length  
Immense.

**Cheese By.**  
"Luckily you didn't have a home to mortgage when you bought your automobile."  
"No; but I did the next fashionable thing."

**What was that?**  
"I bought it through a building and loan association."—St. Louis Post-Dispatch.

**Poetry and Pickles.**  
O woman, in our hours of ease,  
Unhappily, canst thou to please  
And in our hours of toil to please  
Around our faults you to please.

How sweet, angelic and divine  
Unhappily, canst thou to please  
Around our faults you to please  
Around our faults you to please.

Upon the snowy plain, foretold  
Unhappily, canst thou to please  
Around our faults you to please  
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"Michigan."

"What's your line, automobile or health food?"—Chicago Record-Herald.

**The Old Ruler Towed.**  
Roll on, thou stiff and dark old towed-roll.  
A hundred hands are wiped on each day.  
Thou bearest mystic records like a scroll  
And finger prints of all who passed thy way.

And were he those that said thou shouldst not stay,  
The New York traveling man who had thee hence,  
"Each his own towel—count not the expense!"  
The passenger, but thou still rollst thy length  
Immense.

**Cheese By.**  
"Luckily you didn't have a home to mortgage when you bought your automobile."  
"No; but I did the next fashionable thing."

**What was that?**  
"I bought it through a building and loan association."—St. Louis Post-Dispatch.

**Poetry and Pickles.**  
O woman, in our hours of ease,  
Unhappily, canst thou to please  
And in our hours of toil to please  
Around our faults you to please.

How sweet, angelic and divine  
Unhappily, canst thou to please  
Around our faults you to please  
Around our faults you to please.

Upon the snowy plain, foretold  
Unhappily, canst thou to please  
Around our faults you to please  
Around our faults you to please.

Unhappily, canst thou to please  
Around our faults you to please  
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Around our faults you to please.

## GOOD OLD CREAMS.

### Formulas For Making Your Own

To make more of getting a cold cream in which there are no animal oils many women like to compound their own good old cream.

They often fail to get results from a good recipe by not understanding the art of compounding. All cold cream is made in the same way.

The fatty substances are put in a double boiler and melted, stirring constantly. When all are melted turn out in a bowl and stir, scraping down from sides.

The chief trouble comes in adding the extracts and aromatics, which must be added gradually when the fatty base is partially cool. Add first any perfumed waters, drop by drop, beating constantly with a silver fork, then all tinctures or extracts last of all. These go in drop by drop also.

A fat wire egg beater can be used for mixing anything that is meant of the mixture is being made, and one woman swears by a mayonnaise mixer for compounding her toilet creams.

Here is a recipe that can be used freely without fear of becoming bearded or fuzzy: Eight tablespoonfuls each of olive oil and rosewater, two tablespoonfuls each of white wax and spermaceti, a teaspoonful of tincture of benzoin.

Melt the oil, then add the wax and spermaceti, and when nearly cold from beating add the rosewater drop by drop, then the benzoin.

For cold cream of porcelain are nice to pack this cream in to stiffen. Keep in a cool place. Put in small jars, so that in use it does not get firm filled by constant cooling.

**Explant Receptacles.**  
Firm Explant.—Take two young eggplants, slice this in half and lay them in milk which you have seasoned with salt and pepper to taste; then dip each slice in flour, coating lightly, and fry in deep fat hot fat to toast the slices.

Stuffed Explant.—Choose four young, rather small eggplants, wipe with a damp cloth, cut in halves and scoop out all but a thin layer of the flesh adhering to the skin. Sprinkle the inside of the shells with salt and stand them, inverted, on a platter to drain. Meanwhile prepare the filling for the shells. Chop the scooped out meat quite fine; mix with three small onions minced fine and browned in butter. Cook until the mixture is well cooked out; then add a little minced parsley and a dozen button mushrooms chopped fine; then add an equal quantity of soft bread crumbs, season with taste with salt and pepper, remove from the fire and add the beaten yolks of two or three eggs. The filling should be moist and tender when done. Fill the shells and cover with buttered breadcrumbs and place in a hot oven to brown the crumbs nicely. Serve as soon as done.

**Explant Steamed and Fried.**—If the eggplant is well grown and a little old, steam for half an hour in its skin, drain and cool. Then cut in slices an inch thick. Soak the slices in salt water two hours, drain, dip in egg and fry in deep fat hot fat in fry in deep, hot fat until a nice brown.

**Explant With Scrambled Eggs and Tomatoes.</**







Andrej Luko, publisher of the Slovenske Slovo, New Michel, paid us a fraternal visit on Wednesday.

## CANADIAN PACIFIC

### Western Excursions Single Fare

Plus \$2.00, For The Round Trip

From all stations in Ontario, Port Arthur and West, Manitoba, Saskatchewan & Alberta

### Vancouver Victoria and New Westminster

Tickets on sale, December 15, 16 and 17, 1910; January 20, 21, 22 and 23, and February 14, 15 and 16, 1911; good to return within three months from date of issue.

Apply to nearest Canadian Pacific Railway Agent for full information.

## A Purchase That Will Pay!

PASSBURG is going to be The Metropolis of the Foothills, and Land is increasing in Value faster than in any other part of Sunny Alberta.

The Prettiest and the Most Conveniently Located Residential Lots on the Townsite are now on the market and for sale by the undersigned.

Low Prices and Easy Terms to those requiring Building Lots,

Plans, etc., may be seen on application to

### JAMES REDFERN

REDFERN'S LAKE

Passburg, - Alberta

### FOR SALE

First-Class Restaurant business, centrally located. No better stand in the town for a good, lucrative business.

REASON FOR SELLING - Present proprietress purposes taking up private residence.

Apply to MRS. A. BRYDEN, GREAT WEST CAFE

Blairmore, - Alta

### Help Mother

The girl that gives way to the desire to gad about the streets and cultivate the acquaintance of young men; the simpering simpleton is laying the foundation of a useless life. Ten to one when she is married she will develop into a slattern, gossip, if no greater misfortune befalls her. It is the girl of good, sound hard sense, the girl who loves home and helps her mother who wins the model man and becomes an ornament to womanhood. The girl that does this and devotes part of her time in reading and strives for the grace of mental development, commands the respect and esteem of every body while gadding street ornaments only win the admiration of those whose attention is not worth having.

While it is often impossible to prevent an accident, it is never impossible to be prepared—it is not beyond any one's power. Invest 25 cents in a bottle of Chamberlain's Liniment and you are prepared for sprains, bruises, and like injuries. Sold by dealers everywhere.

John R. McDonald, of Lille, has been appointed manager at the Bellevue mines. Stephen Sixon succeeds Mr. McDonald as pit boss at Lille.

## Blairmore Shoeing Forge

R. SMALLWOOD, Proprietor. Formerly owned by H. Gobo

First-Class Work guaranteed

Prompt attention given to all work.

Experience in all branches of the trade.

Never Slip Shoes in stock.

Blairmore - Alberta

### The Blairmore Livery Stable

Bruneau & Houston.

Barn Phone, No. 73.

House Phone, No. 16.

Blairmore, - Alberta

### McFARLANE

The Pool Room of The Pass

### NEW TABLES

- ALSO -

English Billiard Table

The Best Bowling Alley in The Pass

The Finest Brands of Tobaccos

and Cigars Kept in Stock

Frank - Alberta

### FOR SALE

ONE GOOD OXFORD PORTABLE BAKE OVEN. Everything complete will be sold cheap. Apply to P. O. BOX 17,

Frank, - Alta.

## News of World-Wide Interest From the Canadian Metropolis

(From our own correspondent.)

Montreal, Feb. 1.—The death of school teachers, ever a live topic in the rural districts of the country, bids fair to become even more acute in the near future on account of the legislation foreshadowed by Sir Lomer Gouin at the opening of the Quebec Legislature concerning advancement on educational projects in the Province of Quebec. Sir Lomer says that special inducements are to be offered for the engagement of male teachers by the different school boards, and that, in this way, he hopes to be able to see education in the country parishes equal that of the cities. At present as soon as a school teacher procures a diploma he or she invariably moves westward. Sir Lomer says now that he will have work for them to do near home, and that the expanding West must look elsewhere for its supply.

Excitement and interest in the Houndstitch battle between anarchists and London police some time ago received new impetus here when it became known that orders had been issued from Scotland Yard to all the police and detective departments in Canada to keep a sharp watch on all suspicious characters in their districts, and to be particularly careful to see to it that they were under direct surveillance for the few weeks prior to Coronation. As a result of this the Dominion Police, under Colonel Percy Sherwood, have been sent down to the boundary to board and inspect trains coming in from the ocean ports of the United States to Canada. This work was being done quietly and effectively, but this week Inspector Parkinson held up a party of four at Rouse's Point, coming into Montreal from New York. There were two women and two men in the party. The Inspector told them, in his usual quiet manner, that they would not be able to enter Canada. One of the women, becoming angry, drew a long hat pin and tried to stab the Inspector.

The consequent small riot in the sleeping car aroused the curiosity of the passengers and the story leaked out. Later, the Inspector announced that never before had the authorities turned back so many people, under one circumstance or another, as in the past two weeks.

If there is any faith to be put in figures, Canada's parole system of dealing with criminals has proved its value during the eleven years it has been in operation. Dominion Parole Officer Archibald, in the course of an inspection trip at St. Vincent de Paul penitentiary, said that, of the three thousand and seventy-two prisoners who have been released from the penitentiaries on parole during that period, two thousand have justified their right to freedom by living the lives of self-respecting and industrious citizens, nine hundred and ninety-nine are still reporting to the authorities, and only sixty-two have found their way back to

## A HOME Away From HOME Cement Lodge Boarding House

Is the place for Young Men, living in Blairmore, who desire a good Home, as everything is done to make them comfortable, and the

Table Is Second to None in the District

Terms on application.

Pinkney & Lee PROPRIETORS

### For Sale

Log house in Blairmore annex. Must be sold at once. Apply to

K. McFARLANE Frank, - Alberta.

the courts through the lures of their old habits and activities.

There is not very much use trying to play the role of stock market Bear these days. The tendency is all the other way and the Bulls have the call every time. Times are too prosperous just now to think or talk of declining values. The Bulls even say that Canada is getting to the stage where a set back across the border would not effect us to any marked extent.

Three years ago, it will be remembered, there was next door to a financial panic in the United States and although Canada was enjoying an unexampled era of prosperity the adverse influences from abroad called a halt and there was a general readjustment of values in consequence of the interference to the wave of prosperity at home. As Canada grows bigger and stronger financially, the more she becomes independent of what financial turmoil Uncle Sam may see fit to permit within his borders.

The enormous inflow of capital from different parts of the globe, but particularly from the land of John Bull, shows no sign of cessation and with the development of our own great resources keeping on apace it looks as though the preachment of the Bull element ought not to be far wrong, even if it does appear a little over-enthusiastic to the moderate man in the "Street."

Several things have occurred within the past few months to give additional stretch to Canadian credit abroad and nothing could have been finer it that respect than the recent demonstration of the wonderful earning capacity of the Canadian Pacific Railway as shown by the decision of the directors within the past few days to place the stock on a 10 per cent. dividend basis.

## Blairmore Hotel

D. C. DRAIN, Prop. BLAIRMORE, ALTA.

306

OUR BAR IS STOCKED WITH THE FINEST WINES LIQUORS AND CIGARS

Good Rooms. Good Meals. Rates, \$2.00 per-day and up

## P. Burns & Co., Limited Choice Meats

both fresh and smoked

Turkey Ducks Chickens Geese

PROVINCIAL CREAMERY BUTTER

Give us a trial

FRAYER'S PHONE No. 29

SINCLAIR'S PHONE No. 60

## Frayer & Sinclair

Contractors & Builders

PLANS FURNISHED ESTIMATES GIVEN

DEALERS IN

Rough & Dressed Lumber, Sash & Doors

Shingles & Lath

Blairmore

Alberta

## Crow's Nest Flour & Feed Co. Ltd

Wholesale and Retail.

Agents for

The Macleod Milling Co's Celebrated Pantry Queen Flour.

Butter and Eggs a Specialty.

Blairmore,

Alberta

### TENDERS WANTED

Tenders will be received at the office of the Secretary-Treasurer of Blairmore Council on or before Saturday, Feb. 11, 1911, on which to erect a Fire Hall for the village of Blairmore. Lowest or any tender not necessarily accepted.

W. A. BEEBE, Secretary-Treasurer Blairmore, Alberta January 21, 1911.

Quite a number of Blairmore people attended the dance at Coleman on Friday night last.

### TENDERS WANTED

Tenders will be received by the Secretary-Treasurer of the Board of Trade, Blairmore, up to noon on Monday, February 6th, 1911, for suitable place in which to hold Board of Trade meetings. Place to be lighted and heated by the successful tenderer, and to be available whenever Board of Trade requires it. State price per month. Lowest or any tender not necessarily accepted.

T. B. GEORGE, Secretary-Treasurer Blairmore Board of Trade. Blairmore, Alberta January 30, 1911.

## THE LEITCH COLLIERIES, LTD.

Passburg, Alberta

## Steam and Domestic Coal

High Grade—Uniform Quality

Head Office

Sales Office and Mines

Northern Bank Building, Winnipeg, Man.

Passburg, Alta.

Careful Attention to all Trade.

Correspondence Solicited.







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**Robert Gordon Munro**  
**B. A.**  
**BARRISTER, SOLICITOR**  
Blairmore                      Alberta